

Refrigerator Storage to Prevent Cross Contamination

Improper food storage order can lead to cross contamination. Some foods are more likely to contain high numbers of bacteria that can make people sick than others and have higher safe cooking temperatures, these foods should be stored below foods that have a lower safe cooking temperature.

For example, raw chicken should always be stored below raw ground beef, and raw ground beef should always be stored below raw seafood and raw eggs. Ready to eat foods, foods that do not need to be cooked, should always be stored above any raw animal proteins.



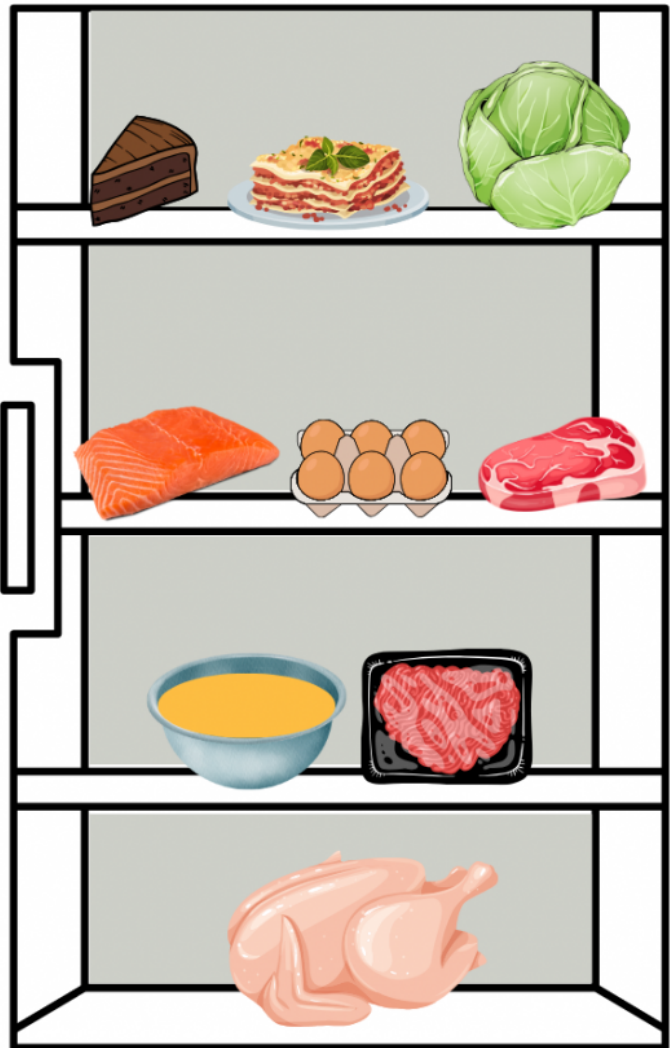
Is the food in your refrigerator stored in the right order?

Ready to Eat Food
Comida lista para comer

Whole muscle meat, raw shell
eggs, seafood
Carne de músculo entero,
huevos crudos, mariscos

Ground meat, scrambled eggs
Carne molida, huevos revueltos

Poultry
Aves de corral



Supporting Documents



Printer Friendly Version (English and Spanish)(1.89 MB)